

ABSTRACT

Herein is disclosed a cheese yield enhancing method in a cheese manufacturing method including a process of separating a cheese curd from a whey after a milk coagulating treatment of a material milk by a milk coagulating enzyme, said cheese yield enhancing method comprising steps of: adding/mixing a protein decomposing enzyme treated material of a milk whey protein (a partial hydrolysate of the milk whey protein) to the material milk; and subjecting a resulting mixture to the milk coagulating treatment by the milk coagulating enzyme, or said cheese yield enhancing method comprising steps of: adding/mixing a partial hydrolysate of a milk whey protein to the material milk; allowing transglutaminase to act on a resulting mixture; and subjecting the mixture to the milk coagulating treatment by the milk coagulating enzyme, whereby a yield of a cheese curd from a material milk, and therefore a yield of cheese may be enhanced and a cheese superior in quality may be manufactured.